In the Specification:

In the paragraph beginning on page 1, line 9:

In the preparation of pre-cooked meat products, as for example ham, roast beef, chicken, pastrami, turkey, etc., netting is commonly used for providing an impression ~~of~~ on the outer surface of the meat product. Nets initially were used to hold together multiple pieces of a meat product such that the pieces were cooked together and sold as a single unit of meat product. When the meat products were cooked with the netting, the netting left an impression on the meat products. Nowadays, an impression is used on meat products for decorative purposes.

In the paragraph beginning on page 3, line 4:

A device and a method are provided for efficiently providing an impression, such as a netting impression on meat products, as for example ham, turkey, chicken, pastrami, roast beef, etc. An exemplary device 10 is a clam shell device having a netting pattern 12 formed on its inner surface 14, as shown in FIGS. 1 and 2, for providing an impression on a meat product. The exemplary clam shell is composed of two members 16, 18, that are pivotally coupled to each other such that they can pivot between an open position 21a ~~19~~ and a closed position 21b ~~21~~, as for example shown in FIG. 3. Each clam shell member inner surface 14 defines a depression or concavity 17, 19 for surrounding and impressing a pattern on the meat product. In the exemplary embodiment device, the pattern is defined by a series of quadrilaterals 20 protruding from the inner surface 14 of each clam shell member 16, 18. Each quadrilateral is formed by four walls 22. In the exemplary embodiment, the quadrilaterals are defined by longitudinal linear protrusions 28 ~~24~~ intersected by lateral linear protrusions 26. The impression surface or inner surface 14 of each clam shell member may be oval, spherical or have other various shapes. In the exemplary embodiment clam shell shown in FIG. 1, the impression surface is oval and it is defined by parallel lateral lines 28 and by longitudinal lines 26 extending between two common vertices 30 much like lateral and longitudinal lines on a globe. In the exemplary embodiment, the pattern is formed by milling the material out of the clam shell inner surface. The clam shell itself may be made from various materials used to make cooking devices, as for example stainless steel.

In the paragraph beginning on page 3, line 33:

In an alternate exemplary embodiment, the clam shell may be composed of two members 16, 18 ~~17, 19~~ which are connected to each other using latches 23 extending from one of the members which latch into depressions 25 formed on the other member as for example shown in FIG. 4. The two members are separated to load the meat product and then are brought together and connected using the latches for forming the impression on the meat product.

In the paragraph beginning on page 4, line 8:

Various sizes ~~size~~ of clam shells can be made for accommodating various sizes of meat product. In the exemplary embodiment, the meat product is placed in the clam shell and the clam shell is closed. The meat product volume should be slightly greater than the volume defined by the impression surfaces of the clam shell members. In this regard, when the clam shell is closed, the protrusions 26, 28 of the clam shell penetrate the meat product providing an impression on the meat product outer surface. By controlling the height of the longitudinal and lateral linear protrusions 26, 28, the depth of the impression on the meat product can be controlled. In a preferred embodiment the height of each longitudinal and lateral linear protrusion is between about 2mm to 4mm for providing an impression on the meat product of about 2 mm to 4 mm deep.

In the paragraph beginning on page 7, line 3:

In another alternate exemplary embodiment, multiple compartments 50 having impression surfaces 51 may be formed on a bed 52. Impression surfaces 54 are also formed on compartments 55 on a cover 56 that mates with the bed 52 as for example shown in FIG. 7. Each of the compartments 51 on the bed is aligned with a corresponding compartment 55 when the cover is mated to the bed. With this embodiment, meat products to be impressed are ~~is~~ placed within the compartments 51 on the bed. The cover is then mated to the bed such that the meat product is "clamped" between opposite impression surfaces 51, 54 ~~50, 54~~ of the corresponding compartments 50, 55 ~~51, 55~~. The mating of the cover to the bed may be accomplished by hydraulic pressure. Once the meat product is "clamped", heat is applied to the impression surfaces 51, 54 ~~50, 54~~ for cooking the impression on the meat products. The impression surfaces 51, 54 ~~50, 54~~ may be heating surfaces that heat up when supplied with electricity. Alternately, steam or hot water may be applied to heat the impression surfaces. The steam or hot water may be applied by submerging the bed and

cover in steam or hot water bath or by supplying steam or hot water to the bed and cover as for example by supplying steam or hot water to areas in the bed and cover surrounding the impression surfaces. As with the previous embodiments, the impressions or the meat product may be accomplished prior to packaging or after packaging.

In the paragraph beginning on page 7, line 27:

Once, the impression has been formed on the meat product, cooking to a desired state may be accomplished by placing the meat products onto the cooking rack while packaged or unpackaged. Alternatively, the meat products may be cooked to their desired state while "clamped" in the device used to form the impression.

In the paragraph beginning on page 7, line 33:

As can be seen with the inventive device and process, the amount of time to form an impression such as a net impression on meat product is reduced since netting does not have to be applied and removed and since the product can be impressed with the netting pattern without having to remove the packaging. Consequently, the throughput, and costs for forming the impression on meat products are decreased.

In the paragraph beginning on page 7, line 33:

Although this invention has been described by way of exemplary embodiments, the invention is not to be limited only to such embodiments. As for example, the clam shells may be made only from wiring and the depth of the impressions may be controlled by controlling the amount of pressure used to clamp the meat product within the wire clam shells. In other embodiments, the pattern formed within a clam shell for providing an impression on a meat products may be varied. For example, squares, diamonds or other geometric shapes may be formed instead of rectangles.